

CLAIMS

1. Apparatus for pressing edible articles (24, 35) comprising a holding device (9, 40) with at least one channel (10) for circulation of cooling liquid and carrying independently suspended plungers (11) having a lower part (12) with pressing surfaces (13) to be pressed into contact with the chocolate mass (14) as well as having an upper part (16) with sliding surfaces (17) supported by opposite sliding surfaces (18) of openings (19) in the holding device (9),

characterized in,

that the upper part (16) has a circular cross-section and the lower part (12) has a non-circular cross-section, and that the parts (12, 16) are separate parts, which are joined together.
2. Apparatus according to claim 1, characterised in, that the upper and lower parts (12, 16) are joined to each other by a screw joint (20).
3. Apparatus according to claim 1, characterised in, that at least one of the non-circular cross-sections of the lower plunger parts (44) are different from the others (46, 47).
4. Apparatus according to claim 1, characterised in, that the apparatus comprises a closure plate (21) having openings (22) through which the lower plunger parts (12) extends, and which is movably suspended below the holding device (9).
5. Apparatus according to claim 1, characterised in, that each lower plunger part (12) is joined with more than one upper plunger part (16).
6. Apparatus according to claim 1, characterised in, that the pressing surfaces (13) are of high gloss.
7. Apparatus according to claim 1, characterised in, that the pressing surfaces (13) of the plungers (11) are adapted to be immersed into the mass (14) for the shaping of an inner cavity of a shell (24).

8. Apparatus according to claim 1, characterised in, that the pressing surfaces (34) of the plungers (33) are adapted to be pressed onto a covering mass (32) for the shaping of a surface on an already made chocolate article (24).
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9. Apparatus according to claim 1, characterised in, that the pressing surfaces (34) of the plungers (33) are adapted to be pressed onto a chocolate covering mass (32) for the shaping of a bottom surface on an already made chocolate article (24).
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10. Apparatus according to claim 1, characterised in, that the apparatus (1) comprises a housing (8), wherein the holding device (9) is arranged.
11. Apparatus according to claim 1, characterised in, that the apparatus (1) comprises an air drying device (28), which is adapted to blow dry air into the housing (8) around the pressing surfaces (13;34) of the lower plunger parts (12;33).
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12. Apparatus according to claim 1, characterised in, that the lower plunger parts (12;33) are free of lubricant.
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13. Apparatus according to claim 1, characterised in, that the apparatus is adapted to keep the temperature of the pressing surfaces (13;34) below the solidification temperature of the tempered chocolate mass during the pressing thereof by circulation of cooling liquid through the channels (10) of the holding device (9).
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14. Apparatus according to claim 1, characterised in, that the upper and lower plunger parts (16, 12) are essentially free from inner channels for flow of cooling liquid.
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15. Apparatus according to claim 1, characterised in, that the mass is pressed in underlying mould cavities (15).